

2192. VIBURNUM TINUS.**Laurestine.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

An ornamental shrub; originally from Corsica, where it forms dense woods. The leaves are evergreen. The pretty pink flowers appear in winter, and are followed by dark blue berries. Very ornamental. For the South.

2193. XANTHOCERAS SORBIFOLIA.

From France. Received through Mr. W. T. Swingle, February 13, 1899.

A low-growing, deciduous tree from the mountains of northern China. For landscape gardening. Hardy. It has leaves like the mountain ash and terminal racemes of large white flowers with a yellow eye, changing to red brown.

2194. ZIZYPHUS SATIVA.**Jujube.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

A small tree, native of Asia Minor, with edible fruits of a beautiful red color and of the size of a large olive. The pulp, which surrounds the single seed, is yellowish white, is sweet, and has a vinous flavor. It is mostly dried and used in making sirups, pastes, tablets, etc., used as a pectoral. The tree, belonging to the family khaianaceæ, is of rather slow growth and somewhat tender. It requires much light and heat, but resists drought. It should be tried in California and Arizona. There are several varieties propagated by suckers. (See No. 2554.)

2195. STACHYS SIEBOLDI.**Stachys.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Chinese artichoke." The most important of the new vegetables introduced by Paillieux from China. I find them very good and think they will find favor in America for much the same uses as new potatoes.

This is a perennial herb with simple or branched four-sided stems, 12 to 16 inches high. The leaves are opposite, lance-shaped, cordate at the base, crinkled, and rough; and the flowers are borne in whorls of 4 to 6 on the upper part of the stems. The tubers are borne on the roots in the same manner as potatoes. They resemble a string of coarse beads closely crowded together and flattened at their ends. When prepared according to French methods the tubers are cooked from 12 to 15 minutes. If boiled for a longer time they soften and become watery. They are served with sauces like broad beans, and are said to possess a delicious and delicate flavor. They may be fried or cooked in a variety of ways, or may be used in salads, alone or with other vegetables. They also make fine pickles with onions, peppers, and gherkins.

The plant is hardy, resisting severe cold. It is propagated from the tubers. These are set out in rows in a rich, loamy clay soil very early in spring, about potato-planting time. They are covered to the depth of 6 or 8 inches in hills 16 inches apart. The weeds are kept down during the summer, but the ground must not be stirred after the 1st of October, so as not to disturb the new tubers which are forming about that time. They will be ready to dig in November, and should be stored in dry soil at a uniform temperature and protected from the air to prevent discoloration. In France yields of 5 or 6 tons of Stachys tubers per acre are often obtained. The Stachys is a lover of moist, cool situations and does not thrive where exposed to great heat.

According to Professor Johnson, as quoted in Garden and Forest (10, p. 70), the tubers contain "eight times as much nitrogen as a potato of the same weight and a large quantity of a carbohydrate called galactin, which is more digestible than starch, being allied to dextrin, and therefore more easily converted into sugar. For this reason the tubers of this plant would be especially useful for invalids and persons of delicate digestion, since they bear the same relation to the substance of the potato that peptonized foods do to ordinary meats."

2196. TRAPA NATANS.**Water chestnut.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

Should be tried in swamps. An annual aquatic floating on the surface of ponds. It produces large nuts with an edible kernel. Native to middle and southern Europe.

2197. AGARICUS CAMPESTRIS.**Mushroom spawn.**

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